

FAWN LAKE COUNTRY CLUB

Lunch Menu



ROASTED PORTOBELLO & ARTICHOKE BRUSCHETTA

A mix of roasted portobello mushrooms, artichoke hearts, red bell pepper & goat cheese served on crostinis \$6.50

BAVARIAN SOFT PRETZEL

Served with German hot mustard \$10

BUFFALO WINGS ^

Eight wings tossed in zesty buffalo sauce, served with celery & your choice of bleu cheese or ranch dressing \$10.50

POTATO SKINS ^

Six skins covered in cheddar cheese & bacon, served with sour cream \$7

CHICKEN QUESADILLA

Cheddar & fontina cheese, diced chicken, tomato & green onion served with sour cream & salsa \$10

CRISPY SHRIMP

1/4 lb of butterflied shrimp lightly breaded & fried, served with a tomato basil sauce \$10.50

SALADS

ASIAN PEAR SALAD ^

Romaine lettuce, red cabbage, red bell pepper, carrots, sliced orange, edamame, cucumber & Asian pear tossed in an orange ginger dressing \$10

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5

SPINACH & BUTTERNUT SQUASH SALAD ^

Baby spinach, halloumi cheese, butternut squash, roasted red bell pepper & cashews tossed in a balsamic vinaigrette \$12

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5

CAESAR SALAD

Romaine lettuce tossed with Caesar dressing & topped with shaved Parmesan cheese & croutons \$8

Add Chicken \$3 Add Shrimp \$4 Add Salmon \$5

GRILLED STEAK SALAD ^

Mixed greens tossed with a bacon gorgonzola dressing topped with roasted red bell peppers, marinated mushrooms, red onion marmalade, bleu cheese crumbles, chopped bacon & sliced sirloin steak \$12.50

LONGSTREET CHOPPED SALAD

Arugula greens with chopped smoked salmon, couscous, pumpkin seeds, currant blend & marinated tomatoes with a pesto ranch dressing \$14

FRIED CHICKEN SALAD

Romaine lettuce topped with grape tomatoes, carrots, cheddar cheese, diced bacon, fried chicken & a hard boiled egg served with honey mustard dressing \$12

Toss in buffalo \$0.99

*Warning-Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of foodborne illness

^Gluten Free

SANDWICHES

CROQUE MONSIEUR

Sliced ham, gruyere cheese & whole grain mustard between two slices of white bread topped with a house made béchamel sauce & toasted \$10

LOADED STEAK & CHEESE

Thinly sliced top round steak cooked with caramelized onions, mushrooms & salami topped with provolone cheese, lettuce, tomato & mayo on a sub roll \$13

PESTO CHICKEN SANDWICH

Grilled chicken breast on a brioche roll topped with basil pesto, swiss cheese & fresh sliced tomato \$11

REUBEN SANDWICH

Thinly sliced corned beef, sauerkraut, swiss cheese & 1000 island dressing grilled between two slices of marbled rye bread \$10.50

PORTOBELLO MUSHROOM BURGER

Grilled portobello mushroom cap served on a brioche roll topped with halloumi cheese, pesto mustard aioli, arugula & roasted red bell peppers \$8.50

HARBOR CLUB BURGER

8oz all beef patty grilled to order & topped with lettuce, tomato & red onion served on a brioche bun with your choice of cheddar, swiss, american or bleu cheese \$11

Bacon \$1.50

Fried Egg \$1

Chili \$0.50

Mushrooms \$0.50

CLUB SANDWICH

Sliced turkey, ham, cheddar, bacon, lettuce, tomato & roasted red pepper mayonnaise on your choice of white, wheat or rye toast \$10

SANDWICHES ARE SERVED WITH YOUR CHOICE OF ONE SIDE

PLATES

STEAK FRITES ^

Grilled marinated 6oz sirloin & house cut fries \$14.00

ITALIAN TORTELLINI BAKE

Sauteed Italian sausage, onion, green pepper, garlic, tomatoes & basil tossed with cheese tortellini & topped with mozzarella cheese & oven finished \$12.50

CHICKEN TENDER PLATTER

Five chicken tenders served with coleslaw & french fries \$9.50

Toss in buffalo \$0.99

SIDES

FRENCH FRIES ^

ONION RINGS

SWEET POTATO FRIES

HAND CUT CHIPS ^

BROCCOLI SALAD ^

CUCUMBER SALAD ^

HOUSE ^ OR CAESAR SALAD

COLESLAW ^

BEVERAGES

BOTTOMLESS BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Pink Lemonade, Iced Tea \$2

PERRIER \$3

DOMINION ROOT BEER \$3

DOMINION ORANGE SODA \$3

CAPPUCINO

Regular or decaf \$3.50

ESPRESSO

Regular \$3.25

BOTTOMLESS COFFEE

Orange County Roaster's House Blend or Brazilian Decaf \$2.50